

Attachment C

To: Holly Christmann, Solid Waste Program Manager
From: Michelle Balz, Program Specialist
Date: December 15, 2006
Subject: 2007 District Priority Grant Application- Freestore Foodbank

Julie Smith-Morrow, PhD, Foodbank Director at the Freestore Foodbank addressed all of the questions that arose during the November 16th Policy Committee meeting regarding the Freestore Foodbank's application for a District Priority Grant. Following is a summary of their proposed project and Dr. Smith-Morrow's answers to the Policy Committee questions.

Grant Project Summary

Under the Fresh Food Initiative project, the Freestore Foodbank will purchase a 14-foot refrigerated truck to expand their pickup of frozen meat and other perishable foods from Kroger stores. The donated food is edible but would otherwise be thrown away because it is no longer saleable. The number of participating Kroger stores will increase from five in January to twenty by September. The Freestore Foodbank estimates they will divert approximately 74 tons of food waste in the grant year of 2007. However, this one time purchase will allow the Freestore Foodbank to continue collecting food in the years to come from Kroger, as well as, expanding the program to include other grocers such as Biggs and Meijer. They are requesting funding in the amount of \$50,000 and the District is recommending funding of \$49,600.

Food Safety Issues

The Freestore Foodbank and Kroger are working together to ensure all of the food collected through this partnership is safe for human consumption. Matt Edlen, Food Safety Specialist with Kroger, has personally developed this project. Mr. Edlen created a food safety protocol and visits each participating store to train Kroger managers and employees to follow the protocol.

The meat donated to the Fresh Food Initiative is frozen on the sell-by date. For that reason the food is not saleable but it is not expired or inferior and is safe for human consumption. Once the meat is frozen, the Freestore Foodbank will keep it frozen during transport with the refrigerated truck and then in a freezer unit in the warehouse until just before it is consumed. The drivers of the donated food have received the full 16-hour Serv-Safe training and 5-year certification required by the Health Department. The drivers thoroughly inspect all products at the time of pick up.

Size and Capacity of the Truck

The Freestore Foodbank has requested a 14-foot refrigerated truck with estimated capacity for 16 pallets of product or about 15,000 pounds of food. Standard refrigerated trucks range from 14' to 24' in length so it is very difficult to find a truck smaller than 14 feet. The Freestore Foodbank believes the capacity of the truck will give them the flexibility to add more stores to the collection route.

Contracting the Collection Service Out

The Freestore Foodbank anticipates that contracting out the collection service would damage the partnership between Kroger and Freestore Foodbank and ultimately be more expensive. When the routes are set up the Freestore Foodbank driver meets Kroger staff to develop a relationship and better understand the pickup procedures. Because the Kroger employees recognize the driver and because the Freestore Foodbank driver wears a badge, drives a marked Freestore Foodbank truck, and provides Kroger with donation receipts, Kroger can confidently allow the driver to pick up the donated food.